



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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HOME CANNING OF FISHERY PRODUCTS

Complete methods for canning over a score of classes of seafoods, including crabs, oysters, tuna, gombos and soups, are described for thrifty housewives in a newly-revised bulletin "Home Canning of Fishery Products", published by the Fish and Wildlife Service as Investigational Report No. 34.

Following a brief introduction embracing highlights in the century-old history of canning, the publication discusses the problems of obtaining the raw products, equipment, processing apparatus, sterilization, containers, and storage; and proceeds to outline the successive steps in canning, with the most important points involved under each heading. The recommended procedures, worked out in Service laboratories by staff technologists and bacteriologists, are then given in detail, with the approved steps taken toward completion of the final tinned or glassed product, shown for each item.

In addition, a supplemental section lists 22 additional references to published data on home canning in general.

The first edition of the publication in 1935, contained only a comparatively small number of recommended procedures, it is explained by its authors, Norman D. Jarvis and Joseph F. Puncochar, of the Division of Fisheries Industries.

This second edition, however, contains all the information included in the first, as well as a number of canning methods not previously given. It also presents discussions of the scientific principles involved in canning seafoods, and equipment requirements in a home-canning program.

"Home Canning of Fishery Products" is available by purchase from the Superintendent of Documents, Government Printing Office, Washington, D. C., at a price of 10 cents per copy.